

MEMORANDUM OF UNDERSTANDING

This Memorandum of Understanding (MOU) is made and entered into on 5th July 2020 at
STC Arts & Commerce College Banhatti

Between,

✚ **STC ARTS & COMMERCE COLLEGE BANHATTI**
AND
✚ **MRN (NIRANI) FOUNDATION**

The parties here by agree to the following

Scope of understanding

This MOU is intended to establish basis upon which STC Arts and Commerce College, Banhatti and MRN (Nirani) Foundation may explore areas for co-operation in the development and promotion of both academic research and enhancing the opportunities for students. The parties believe that such endeavours would be in the interest of the parties. In this regard, the parties to discuss and explore the following objective of the mutual benefits:

- 1) Exchange of knowledge between students of the college and staff, Directors & Employees of the factory.
- 2) To organize the health check-up camps.
- 3) To prepare the project report.
- 4) Permitting the students to study the sugar market.
- 5) To organize the placement drive.
- 6) Any other services required by both parties.

The MOU is for the duration of 5 years from the date of agreement. However, either Parties may terminate MOU for any reason.

All the information exchanged between parties in connection with this MOU are strictly confidential and used only for academic purposes.




MRN (Nirani) Foundation

MRN (Nirani) Foundation
Rural Development & Self
Employment Training Institut
'ijaya Nagar, MUDHOL-5873'


PRINCIPAL
STC Arts & Commerce College
BANHATTI-587 311



Janata Shikshan Sangha's
**SHREE TAMMANNAPPA CHIKODI
ARTS AND COMMERCE COLLEGE, BANHATTI.**



ಜನತಾ ಶಿಕ್ಷಣ ಸಂಘದ
ಶ್ರೀ ತಮ್ಮಣ್ಣಪ್ಪ ಚಿಕ್ಕೋಡಿ ಕಲಾ ಹಾಗೂ ವಾಣಿಜ್ಯ ಮಹಾವಿದ್ಯಾಲಯ, ಬನಹಟ್ಟಿ.

Affiliated to Rani Channamma University, Belagavi
Tq: Rabkavi-Banhatti Karnataka Dist: Bagalkote
Re Accredited by NAAC at B++ Level

Ref No : STC/2022-23/

Date: 31-05-2022

Report on visit of Nirani Sugars Ltd

Date :

Activity: Industrial Visit.

Venue: Nirani Sugars Ltd.

Teacher's Coordinator: Prof. G.S. Sajjan, Dr. P.R. Kengnal and Dr. R.S .Gajakosh

The janata Shikshan Sangha's STC Arts, commerce BBA BCA and BSC college and pg centre and research centre Banahtti. The department of commerce under IQAC had organised a visit to saree manufacturing industry on. For the students of B.Com VI Sem.



The main objective behind the visit was to wake the students aware about various activities related to production of Sarees.

As soon as the students and staff reached the Nirani Sugars Ltd. And they were guided by staff of the industry who briefed the students about the various steps involved in production of Sugar from starting to the end. The industry deals with all types of Sugar production and also about the by products.



The students were introduced to various sections of production of Sugars. The processing is like :-

Harvesting:

Sugar cane and Sugar beets are typically harvested from field mechanically. The harvested plant materials are frequently sieved to remove dirt. And Rocks before being loaded onto muck.



Washing and initial preparation:

Washing can occur on belts that are sprayed with water or in flues that are full of water floating drums are being used as washing stations.

Juice Extraction :

The Sugar coasts are pumped into the bottom of 10 - 20 meter tall tanks. A rotating shifts in the centre transport the sugar beets scrips upwards against the downward flow of water as the Sugar is extracted.

1. Purification of juice.
2. Crystallization
3. Centrifugation
4. Drying and Packaging



There are the processes to be followed for the production of Sugars Industry. It was beneficial visit for the students as they interacted with the workers and gained practical knowledge about Sugar manufacturing process right from Raw material to finished product.



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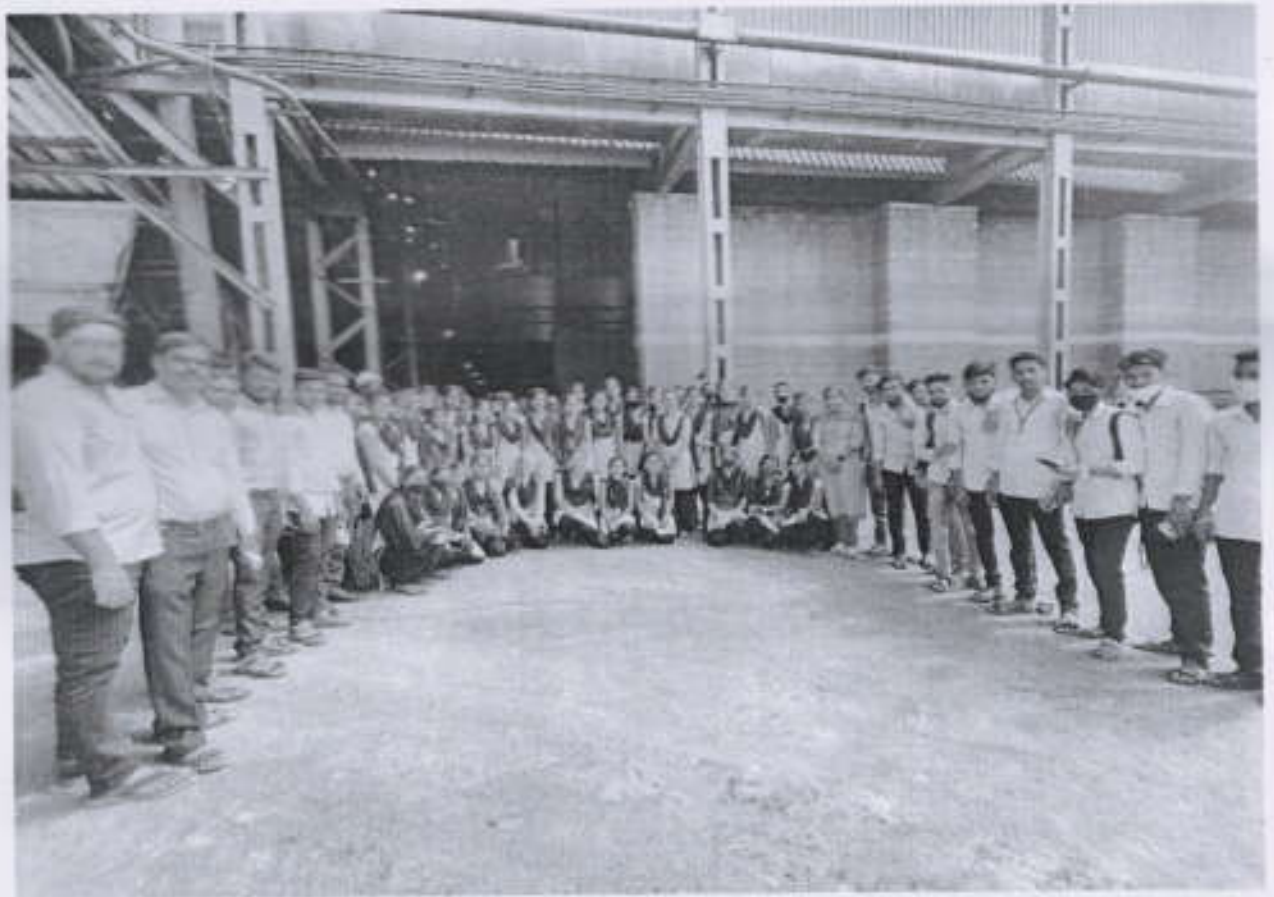
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Amal
Co-ordinator
IQAC

JSS STC Art's and Commerce College.
BANHATTI -587311. Dist. Bagalkote.

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